



PACINI LUNCH MENUS

Served 11am – 3pm



PACINI ITALIAN LUNCH FEAST BUFFET

(Served in the Canoe Room only. Minimum 30 guests)

Assorted Breads & Spreads

Caesar Salad

Group Choice of One Meat Pizza and One Veggie Pizza

(Total of Three pieces of pizza per person)

Group Choice of Two Pasta Dishes

Assorted Dolci (dessert sweet jars)

Coffee, Tea or Soft Drink

Meat Pizzas

(Items can be modified to accommodate - GF)

Americana

Tomato Sauce, Basil, Pepperoni, Mushrooms, Green Pepper, Pizza Mozzarella

Meat Lovers

Tomato Sauce, Basil, Italian Meatball, Capicollo, Bacon, Onion, Pizza Mozzarella

Veggie Pizzas

(Items can be modified to accommodate - GF, VG)

Margherita

Tomato Sauce, Basil, Pizza Mozzarella

Primavera

Tomato Sauce, Basil, Asparagus, Artichokes, onion, Broccoli, Zucchini, Tomatoes, Pizza Mozzarella

Pesto & Goat Cheese

Tomato Sauce, Fresh Basil, Onion, Black Olives, Tomatoes, Roasted Red Pepper, Pesto,
Goat Cheese & Mozzarella

Fiore de Latte e Pomodoro

Tomato Sauce, Basil, Fresh Tomatoes

Pastas

(Items can be modified to accommodate - GF, VG)

Penne Primavera

Sautéed Vegetables, Napoletana Sauce, onion & Pesto

Lasagne Bolognese

Oven-baked Fresh Pasta au Gratin

Prosciutto Arugula Penne

Prosciutto Arugula, Goat Cheese

Ravioli

with Rosata Sauce

\$28.00 per person

We strive to meet the dietary restrictions of our guests. Many menu items can be modified to accommodate those needs.

Add \$3.00 per person for Gluten Free Items.

Please advise us of any dietary requirements at time of booking.

GF – Gluten Free DF – Dairy Free VG – Vegetarian V – Vegan

Please add 18% gratuity and 5% GST

Menus and prices subject to change without notice.

Prices and menus will be confirmed at time of signing of the final BEO.



PACINI LUNCH MENUS

Served 11am – 3pm



SANDWICH & SALAD LUNCH BUFFET

(Served in the Pacini Mezzanine, Darch or Canoe Room only. Minimum 8 guests)

Crusty Rolls Stuffed with Chicken Salad, Ham Salad & Egg Salad
Cheddar Cheese, Grapes

Penne, Prosciutto, Pesto & Arugula Salad

Mesclun Greens with Roasted Garlic Dressing

Crudités & Dips

Season Fresh Fruit Salad & Chef's Choice of Dessert

Coffee & Tea

\$22.00 per person

HOT ENTRÉE LUNCH BUFFET

(Served in the Pacini Mezzanine or Canoe Room only. Minimum 8 guests)

Choice of Caesar Salad or Mesclun Greens

Crudités & Dips

Italian Crusted Cod, *Herb & Roasted Garlic Crusted Oven-roasted Cod*

Chicken Rosemarino, *Grilled Chicken Breast in a roasted Garlic Sauce*

Rice Pilaf

Seasonal Fresh Fruit Salad & Chef's Choice of Dessert

Coffee & Tea

\$25.00 per person

ITALIAN SANDWICH BUFFET

(Served in the Pacini Mezzanine, Darch or Canoe Room only. Minimum 8 guests)

Caesar Salad

Mesclun Greens with Roasted Garlic Dressing

Assorted Sandwiches of Prosciutto, Capicola & Salami di Genoa

Vegetarian Sandwiches of Goat Cheese & Grilled Vegetables

Crudités & Dips

Seasonal Fresh Fruit Salad & Chef's Choice of Dessert

Coffee & Tea

\$26.00 per person

PASTA & SALAD LUNCH BUFFET

(Served in the Pacini Mezzanine, Darch or Canoe Room only. Minimum 8 guests)

Crudités & Dips

Choice of Two Salads

Cherry Tomato, Bocconcini, Arugula & Pesto Salad (Minimum 15 guests)

Mesclun Greens with Roasted Garlic Dressing

Caesar Salad

Choice of Two Pastas

Spinach & Ricotta Cannelloni

Penne Alfredo with Chicken and Greens

Meat Lasagna

Chef's Choice of Dessert

Coffee & Tea

\$29.00 per person



PACINI LUNCH MENUS

Served 11am – 3pm



THE MOOSE LUNCH BUFFET

(Served in the Pacini Mezzanine. Darch or Canoe Room only. Minimum 25 guests)

Crudités & Dips

Penne with Pesto & Vegetables

Group Choice of Two Salads

Penne, Prosciutto, Pesto & Arugula Salad

Mesclun Greens with Roasted Garlic Dressing

Caesar Salad

Group Choice of Two Entrees

Classic Carved Roast Beef, Roasted to Medium with Red wine au Jus & Horseradish

Salmon in Pesto Sauce

Grilled Chicken with Rosemary Sauce

Garlic Mashed Potatoes

Seasonal Vegetables

Chef's Choice of Dessert

Coffee & Tea

\$34.00 per person

LUNCH TO GO

Italian Salad

Choice of One:

Italian Fine Meat Sandwich, Prosciutto, Capicola & Salami with Pesto & Arugula
or

Chicken Breast Sandwich, with Lettuce & Roasted Red Pepper

Ham and Cheddar Cheese Sandwich

Juice, Granola Bar, Fruit

\$20.00 per person

We strive to meet the dietary restrictions of our guests.

Many menu items can be modified to accommodate those needs.

Add \$3.00 per person for Gluten Free Items.

Please advise us of any dietary requirements at time of booking.

GF – Gluten Free DF – Dairy Free VG – Vegetarian V – Vegan

Please add 18% gratuity and 5% GST

Menus and prices subject to change without notice.

Prices and menus will be confirmed at time of signing of the final BEO.